Traditional Food-Based Meal Pattern for Breakfast

Meal Component	Minimum Quantities		
	Ages 1-2	Ages 3, 4 and 5	Grades K-12
Milk, Fluid (As a beverage, on cereal or both)	4 fl. oz.	6 fl. oz.	8 fl. oz.
Juice/Fruit/Vegetable Fruit and/or vegetable; or full-strength fruit juice or vegetable juice	1/ ₄ cup	½ cup	½ cup
Select 1 serving from each of the following	g components or	2 from <u>one</u> comp	onent
Grains/Breads ¹ One of the following or an equivalent combination: Whole-grain or enriched bread Whole-grain or enriched biscuit, roll, muffin, etc. Whole-grain, enriched or fortified cereal	½ serving ¹ ½ serving ¹ ½ cup or ½ oz.	½ serving ¹ ½ serving ¹ ½ serving ¹ ¹ /3 cup or ½ oz.	1 serving ¹ 1 serving ¹ ¾ cup or 1 oz.
Meat or Meat Alternate (Quantity of the edible portion as served) Lean meat/poultry or fish Alternate Protein Products ² Cheese	½ oz. ½ oz. ½ oz.	½ OZ. ½ OZ. ½ OZ.	1 oz. 1 oz. 1 oz. 1 oz.

¹For specific serving sizes see "Serving Sizes for Grains/Breads in Child Nutrition Programs".

²Alternate Protein Products must (1) be processed so that some portion of the non-protein constituents of the food is removed, (2) have a biological protein quality of at least 80 percent that of casein as determined by PDCAAS, and (3) contain at least 18 percent protein by weight when fully hydrated or formulated.

³No more than 1 ounce of nuts and/or seeds may be served in any one meal.